

Rainbow Clown Cake

Ingredients

3 egg whites

1 (18.25 ounce) package white cake mix

1 1/3 cups water

2 tablespoons canola oil

red paste food coloring

orange paste food coloring

yellow paste food coloring

green paste food coloring

blue paste food coloring

purple paste food coloring

Directions

- ❖ Preheat an oven to 350 degrees F (175 degrees C). Grease and flour two 8-inch round cake pans.
- ❖ Beat the egg whites with an electric mixer until frothy, about 1 minute. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed.
- ❖ Divide the cake batter into six separate bowls. Use a toothpick to scoop a dab of food coloring into one bowl of batter and stir; add more food coloring, if necessary, to reach the desired shade. Repeat with the remaining colors and bowls of batter.
- ❖ Scoop spoonfuls of batter into the prepared pans, alternating the colors. Use a toothpick to gently swirl the colors for a marbled effect.
- ❖ Bake in the preheated oven until a toothpick inserted into the cake comes clean, about 30-35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

